

Please add the following additional claims:

1+2 --13. A powder composition, characterized in that the powder composition comprises delipidated egg yolk particles and a functional food material, the functional food material being impregnated in pores of the delipidated egg yolk particles, and wherein an angle of repose is 60° or less, as measured under the conditions of the water content of 5 ± 2%, relative humidity of 40%, and a temperature of 25°C.

30 14. The powder composition according to claim 13, wherein the average particle size is from 1 to 100 µm.

4 15. The powder composition according to claim 13, wherein the powder composition comprises 5 to 60 % by weight of the functional food material.

5 16. The powder composition according to claim 13, wherein the functional food material is a substance having an undesirable flavor, or a substance susceptible to deterioration by light, heat, or oxygen.

17. The powder composition of claim 13, wherein the lipid content of the delipidated egg yolk is 10% by weight or less of the solid ingredients of the delipidated egg yolk.

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new 18. The powder composition of claim 13, wherein the pore size of the delipidated egg yolk particles is 0.1 to 10 μm .

new 19. A food comprising the powder composition according to any one of claims 13 to 18.

20. A method for preparing the powder composition of claim 13 characterized by:

mixing a delipidated egg yolk with water,
spray-drying the resulting mixture to prepare porous, delipidated egg yolk particles having pores on surfaces thereof,
mixing the resulting delipidated egg yolk particles with a functional food material, and
drying the resulting mixture under reduced pressure.

21. The method of claim 20, wherein the mixture is dried under reduced pressure with stirring in the drying step.

22. The method of claim 20, wherein the egg yolk is delipidated by solvent extraction, enzyme decomposition, pressure extraction, centrifugation, super critical extraction, or isolation with an absorbent.